

Soup Scoop

Volume 7
November 2010

Daily Bread Soup Kitchen Mission Statement

The mission of the Daily Bread Soup Kitchen is to feed the hungry of our community regardless of race, religion, or ethnicity. We welcome all volunteers to this service who share an unconditional positive regard for every human being. We provide a safe, respectful, and inviting environment in an atmosphere of hope and dignity.

(Recap for First time Newsletter Recipients: Daily Bread Soup Kitchen was formed in August, 2009, when St. Jude's Catholic Worker House Steering Committee made the controversial decision to close the long time soup kitchen. Many Catholic Worker House volunteers remained strongly committed to the mission of feeding the hungry of the Champaign community and banded together to create Daily Bread.

Currently Daily Bread is providing hot lunches out of the facilities of **New Covenant Fellowship at 124 W. White**, at the corner of Randolph and White Street in Champaign. Lunches are served **Monday through Friday from 11:00 to 12:30**. Meanwhile, we dream of having our own permanent facility.)

"We Bring You Tidings of Great Joy"

Christmas came early to Daily Bread this year! On Monday, October 4, after a year of serving our guests sandwiches, soup, and salad, Daily Bread was back in the hot food business! The long anticipated kitchen upgrade finally took place during a three week hiatus in September, and thanks to an incredible organizational job by our kitchen remodelling guru, Bob Goss, the work was completed on schedule. (Anyone who has had any home remodelling done can appreciate what a miracle it was to have the work completed within the initial time frame!)

Daily Bread and New Covenant are now blessed with a Public Health certified kitchen equipped with new sinks and shelving. Daily Bread is the proud owner of a new large walk-in refrigerator and walk-in freezer that allows us to accept and store huge quantities of food. The addition of a large warmer allows us to serve our guests quicker and more efficiently.

The Monday crew shown here cutting a symbolic ribbon to commemorate the opening of the new kitchen (I'm pretty sure that the pot of soup was already boiling when we took this picture...) got the first opportunity to serve our guests a real soup kitchen hot meal. The first day wasn't without glitches (not a surprise to anyone who has had remodelling work done.). When they went to put pizzas in the oven, the crew were shocked to find that the preheated ovens were still cold. Somehow, with everything that was being done during the remodelling, someone had forgotten to rehook up the ovens. But the friendly contractor happened to be at the nearby hardware store when they called, he arrived in a flash, and the pizzas were served hot to our guests.



The Tuesday crew met with another glitch the next day when they turned on the dishwasher and immediately flooded the surrounding floor. Once again, our friendly contractor showed up and fixed the problem.

Serving hot meals is a blessing. But life is not all bliss in our new kitchen! In our olden days at Catholic Worker House we served an average of 60-70 people a day. Here at New Covenant we're serving well over twice that many people every day. That's a lot of food to cook and serve in a ninety minute span of time. And, while we're proud to announce that we're trying hard to go green, that's a lot of trays, plates, soup bowls, salad bowls, desert plates, glasses, cups, and silverware to wash. We are working out our own glitches as we struggle to be more efficient.

We have been extremely fortunate with the amount and quality of food available to us to serve our guests. Champaign-Urbana is a very generous community. Eastern Illinois Food Bank continues to provide much of what we serve. And every night we pick up large pans of food from the University of Illinois' Newman Hall, by way of the Susan Freiberg Memorial Food Surplus Program. The Newman food is great, but, because we never know for sure what we're getting until we arrive to start cooking, it does force our cooks to be both creative and versatile! Last Tuesday we started our guests out with delicious Italian beef. When that ran out, we moved on to a pan of pork chops. (Of course the guests getting Italian beef wanted pork chops and the pork chop people complained because they wanted Italian beef!) And when the pork chops were gone, we finished up with a pan of fried chicken. (Which, needless to say, both the Italian beef and pork chop people preferred!) We are continually reminded that lunch at the soup kitchen is not that different from a meal at home.

It's not only lunchtime bickering that reminds us that Daily Bread is like a family. A long-time volunteer told me recently about her younger brother who was diagnosed in his twenties with schizophrenia. After years of treatment, different drugs, relapses, the young man disappeared. The family would periodically get a call from him from shelters and soup kitchens, but they haven't heard from him for several years. "Every week," she told me, "I come to the soup kitchen and cook lunch for my brother."

It's a rare family today that doesn't have a family member dealing with mental illness, drug addiction, alcoholism, divorce, unemployment, poverty, chronic illness, all the forces that bring our guests to Daily Bread every day. Ellen McDowell once told a group of volunteers that "we are blessed to be able to do what we do." We at Daily Bread do indeed feel blessed to once again be able to serve a hot meal to the brothers and sisters, mothers and fathers, aunts, uncles, and cousins who join us daily for lunch.

"No duty is more urgent than returning thanks."

Daily Bread would not be serving those hot lunches in an updated kitchen without the hard work and generosity of many people. First and foremost of these is Bob Goss, Daily Bread's Vice President, who took on the yeoman's job of developing a kitchen plan, hiring subcontractors, coordinating work schedules, working with public health, selecting equipment, and generally overseeing the project, ably assisted by Dick Bennett and Andy Sofranko.

Sheryl Scherschlicht, Deepa Madhubalan, and Kate Metz have spent many hours reorganizing and restocking the kitchen shelves, some several times over.

Of course the kitchen remodeling wouldn't have been possible without the funds to pay for it! We are very grateful to Greg and Kathy Hatch, to Deanna and John Wright, to Nancy Hatch, and to all the generous people who donated in memory of Frank Brya and Jo Petry for their contributions. In addition we want to thank Mr. and Mrs. Bill Klein for their donation of new kitchen sinks, Mr. and Mrs. Jim Hagle for their donation of new dishware, and Skip Eisfeldt of Stocks, Inc, for the donation of new tables. Special thanks go to John Hadley for the equipment, Tony from Commercial Builders, and Mark Cousert from Simply Plumbing who were responsible for getting the work done in such a timely fashion.



New Covenant Thank You Celebration

It was only a year ago that New Covenant Fellowship took Daily Bread in after we were forced to leave our longtime home on Randolph. During this past year New Covenant has been a generous and loyal friend to Daily Bread. On Sunday October 24th we joined together to celebrate a year of successful partnership and the opening of the updated kitchen.

New Covenant planned an intergenerational service around the theme of hunger and invited Daily Bread volunteers to celebrate with them. To emphasize the message about hunger, New Covenant suggested to their congregation that they forego breakfast and come to services hungry. (They even had the youth group bake some bread before the service so that the church will be filled with the aroma of bread!) Ellen McDowell, president of Daily Bread, spoke at the service for all of Daily Bread's volunteers and, in her inimitable way, was able to put into words what we all feel in our hearts. After the service Daily Bread hosted a reception in the Fellowship Hall. Although I'm pretty sure that none of the many Daily Bread volunteers who showed up had empty stomachs, we all did wear our aprons as we poured coffee and cut the cake. And we all enjoyed meeting our many supportive New Covenant friends. Pastor Jim Linder, shown here with Ellen McDowell, said afterwards, "Seeing our building put to such good use is a joy to all of us. I hope for a very long continued partnership with all of you."

As do we at Daily Bread!



Daily Bread Volunteer Workshop

On Friday, Oct. 1, right before we all put on our aprons and got back to work in the remodeled kitchen, Daily Bread held a workshop for volunteers. The first session focused on where the food we serve our guests comes from. Speakers included Jim Hires from the Eastern Illinois Foodbank, Neal Chamberlain from the Susan Freiberg Memorial Food Surplus Program, and Aviva Gold from Common Ground Food Coop. The second session focused on social issues that our guests deal with and offered practical suggestions for helping volunteers deal with problematic situations that arise at the soup kitchen. Speakers included Vickie Moss from Prairie Center, Cynthia Sweet from Catholic Charities, and Officer Steven Reynolds, Champaign policeman assigned to the soup kitchen. The final session was an open discussion lead by Ellen McDowell on what it means to be a Daily Bread volunteer. She discussed the history of Daily Bread and explored with volunteers how to maintain spiritual centeredness while balancing our work at Daily Bread and commitments to self and family. We are very grateful that our speakers took the time from their very busy days to share their expertise and information with us. (In gratitude we sent them all home with Daily Bread aprons!)



“Keep your eyes open to your mercies. The man who forgets to be thankful has fallen asleep in life.” R L Stevenson

We at Daily Bread are continually amazed and grateful at the way the Champaign-Urbana community has embraced our mission to feed our hungry neighbors. So many people have contributed in so many different and unique ways.

Special Thanks to New First Time Donors: Mr. and Mrs. Ted Beach, John and Brenda Beck, Julie Yoder and Larry Booth, Long Bao Bui, Gerald Foster, Joane Conerty, Charles L Cooper, Dennis and Ann Deedrich, Harry and Elizabeth Diebold, George E Dobrik, Walter Fischer, William and Alice Fox, Robert G Fredrick, Vanessa Horsman, John Setterland, Eldon and Gretchen Gleichman, Mary Gregoire, Keith and Judith Hackley, Susan Hafemann, Josef and Helen Hallbeck, Mary Hannagan, Jeanne and Howard Kemper, James and Patricia Kramer, William Kuhne, Paul S Kuster, Catherine Lamb-Heinz, Janet A Lippi, Dianne Martin, Leslie Marsh-Mason and Gary Mason, John T McBride, Daniel W McCall, Mike and Sherry Helfer, Martha Mitchell, M Anatha and M Nandini Pai, David W Petrina, Jack Petry, Mary Petry, Timothy Petry, Patricia Petry, Robert Petry, Vinita Ramnani, Emanuel and Beatrice Sampson, Jeanne Schachtlie, M S Schilling, Edward and Barbara Sheehan, Timothy Spila, Robert and Kathy Wegeng, Eileen and James Westervelt, Robert Zych, A & R Contractors, Connie Cirillo-Barnes, Jim Barnes

Thanks to those of you who give on a regular basis: We know who you are and we are very grateful!

Thanks to Elm Blvd Residents: Elm Blvd Residents at their annual fall cider and donuts on the Boulevard donated their usual collection for the cost of the donuts to the soup kitchen instead. At \$185 those were some expensive donuts!! Thanks, Ann Campbell and fellow Elm Blvd'ers!



Thanks Girl Scout Troop 2242 and leader Amy Robison: For Girl Scout Cookies!

Thanks to Dean Olson: Dean Olson showed his support for Daily Bread by participating in the annual Mackinac Bridge Labor Day Bridge Walk wearing his apron. He raised \$360 in support of Daily Bread. Dean says that he thinks that he was the only walker wearing an apron. Dean met his lovely wife Nancy at the soup kitchen years ago when he was working as the Saturday crew chief and she was volunteering on a clean-up the house project. Daily Bread can't promise all volunteers romance, but we can promise satisfaction, good times, and friendship! (FYI, Daily Bread aprons are available at the low cost of \$15. Call Gina Stocking at 352-3611--Daily Bread aprons make great Christmas gifts!)

Thanks to Pat Marlow: Pat Marlow, a talented local painter, is volunteering to paint your kids, your grandkids, your cat, and donate the cost of the painting to Daily Bread. If you are satisfied with the painting, she will give it to you and then you will write a check to Daily Bread. Pat can be contacted by email at patmikem@yahoo.com or by phone at 384-1774. Email Pat to see some of her work.

Thanks to the congregation of St. Matthews Catholic Church: For their generous collection of \$2,528.46 for Daily Bread.

From the Newsletter Team: We have chosen, out of respect for the privacy of our guests, to print only pictures of volunteers in this newsletter. We are trying very hard to compile an accurate data base for this newsletter. Please let us know if you are receiving more than one newsletter, if you would like to be taken off the mailing list, or if you notice any misspellings or omissions. Also please let us know of any interested individuals who might like to be added to the mailing list. Email us if you would like to be added to the Daily Bread email list. Any and all suggestions are welcome!

Ellen (ellenharms@aol.com) and Gina (socksfive@aol.com)

Daily Bread's Christmas List!

What would the Christmas season be without wish lists! Here's ours:

- 1. Backpack project-** Last year we were overwhelmed with the generosity of so many people who filled backpacks for us to pass out to our guests at Christmas. The people who come to the soup kitchen are often forgotten at Christmas. For many, the backpack they received last year was their only present. And as you can imagine, those backpacks are beginning to look pretty shabby. We are asking you once again to fill a new or very gently used backpack with hats, socks, underwear, warm gloves, toiletries (especially deodorant and hand lotion for hands that get chapped in the cold), candy, playing cards, hand warmers, books, long underwear, sweatshirts, etc., and label it by sex and size (i.e., Men's Medium). Backpacks can be dropped off at Daily Bread, 124 W White, Champaign, Monday -Friday from 9-1, or at Pam Hagle's (715 S. Elm Blvd/ 359-3245) or Ellen Harms (705 S Elm Blvd./ 356-2551)
- 2. Christmas Card Project-** We would welcome any extra Christmas cards that you might have, especially stamped, to give to our guests to mail to their out of touch and sometimes alienated families. We were amazed last year to see how happy some of our guests were to be able to reach out in this small way to their families. Cards can be dropped off at Ellen McDowell's, 710 S. Elm, C. 356-7101 or at any of the above sites.
- 3. Bread of the Month Club-**Years ago my mother belonged to a Christmas Club. Every month she carefully put \$10 into a special account at the bank, and, come December, she had ample money for presents for our family of four. (Obviously my age is showing a bit here!) Daily Bread's Bread of the Month Club works in the same way. We are asking individuals to consider giving donations of a regular basis, every month, every other month, so that we can have a reliable and predictable cash flow, since our monthly expenses, unlike our income, are relatively stable. Giving smaller amounts regularly, like my mother's Christmas Club, is relatively painless, but the total is significant at the end of the year. Daily Bread's Bread of the Month Club is the world's easiest club to join. Just send a check to Daily Bread Soup Kitchen, P.O.Box 648, Champaign, Illinois 61824-0648. Questions? Call Stevie Bennett, 352-5065.
- 4. Kitchen Stuff:** 4 Utility carts to serve from (\$55 each), 4 16" Pizza Pans (\$25 each), 4 12" pizza pans (\$16 each), 2 20 Qt. Double Boilers (\$142 each), Bagel Slicer (\$42), Backdoor outside safety light plus installation (\$300), Dishwashing volunteers (Priceless!!!)

Wishful Thinking (or wishing big)

When we give our guests bus passes, they are able to ride free for a year. When we give them coats, they are warm for the winter. When we help them find an apartment, they have shelter for at least the months the rent is paid. But when we feed them lunch, they are hungry again at dinnertime. Hunger is an ongoing and endless problem. At Daily Bread we offer our guests sack lunches to take home for an evening meal. But we have nothing to offer our guests to deal with the problem of hunger over the weekend. New Covenant has been a wonderful location for us, but because it is a church with its own activities on the weekend, we are unable to use its kitchen to serve meals seven days a week. Recently Daily Bread president Ellen McDowell told us that she had a dream. (Is it any surprise that she was awarded the Martin Luther King Humanitarian Award?) Wouldn't it be wonderful, she said, if Daily Bread had its own van or truck which we could park somewhere convenient for our guests and from which we could serve soup, sandwiches, and coffee on weekends? We have college kids who used to cook on Saturdays, she said, and women from Sinai Temple who used to cook on Sundays. We have the food. We have the will. All we need is the van. Ellen isn't the only one dreaming about a truck or van. Dick Bennett, coordinator of food pickup, is dreaming too. Wouldn't it be great, mused Dick to Ellen, if that truck or van was available during the week for volunteers to use to pick up all the food that's donated to Daily Bread?

Last year when we were displaced at Catholic Worker House, we dreamed of a home and New Covenant took us in. Last winter when we served sack lunches, we dreamed of a new kitchen and today we're serving hot lunches. Today we're dreaming about a truck or van.

Who knows what will happen? Sometimes wishes come true...

Daily Bread Soup Kitchen, Inc.
P.O.Box 648
Champaign, IL 61824-0648

DAILY BREAD WISH LIST

Volunteers available to help prepare and serve meals or willing to drive and pick up donated food at the Eastern Illinois Foodbank, Salvation Army, GFS Marketplace, etc.(a great opportunity to be helpful for a couple of hours a week.)

A LOT to build a permanent home on or a **BUILDING** that could be converted to a Soup Kitchen (even better than a van...)

Bus Tokens or Yearly Bus Passes

Food: Large cans of vegetables, especially corn, beans, Fresh fruit such as apples, oranges, and bananas, milk, juice

Bikes: If you have a roadworthy bike, Ellen McDowell will find it a home.

Items may be brought to Daily Bread,
124 W. White, Champaign
M-F from 10:00-1:00 or
Ellen McDowell's home,
710 S. Elm Blvd., Champaign
Any Questions?? Call or e-mail Ellen **356-7101**
(early am or evening) or **ajmcdowe@illinois.edu**

<p>Donations Always Needed Mail to: Daily Bread Soup Kitchen P.O. Box 648 Champaign, IL. 61824-0648</p>
--